

HART'S KITCHEN

A LA CARTE

Starters

- Hart's seasonal soup of the day (v) (gf*) £7
Chicken liver parfait, red currant jelly & toasted sourdough (gf*) £8
Hart's mixed vegetable salad (v) (gf) £7.50
Pan-fried scallops with charred leek & smoked bacon (gf) £14
Grilled Atlantic prawns with lemon & caper dressing (gf) £10

Mains

- Glazed slow-cooked blade of beef, with creamed mashed potato, heritage carrots, oyster leaf & red wine sauce (gf) £26
Hart's home-made pasta with wild mushroom (v) £16.50
Pan-fried sea bass with heritage tomatoes, capers & garlic mayonnaise (gf) £23.50
Slow-cooked pork belly with creamed mash potato, hispy cabbage & apple purée £20

Sides

- Minted new potatoes, Green beans, Tenderstem broccoli, Triple cooked chips £3.50

Desserts

- Warm madeleines served with English strawberries & elderflower cream (v) £8
Fig leaf panna cotta with strawberries £8.50
Warm chocolate pudding with raspberry sorbet (v) £8.50
Cheese & biscuits served with homemade chutney, celery & grapes (v*) (gf*) £9.50

This menu is one time use only – so please keep hold of it during your visit.

OCTOBER SET MENU

2 courses £22 3 courses £28

Set lunch - Monday to Saturday 12 – 2.30pm Set dinner - Sunday to Thursday 5.30pm – 9.30pm

Seasonal soup of the day served with Hambleton Bakery bread (v) (gf*)
Smoked salmon tian, crème fraiche, pickled cucumber (gf)

Slow-cooked pork belly with creamed mash potato, hispy cabbage & apple purée
Butternut squash risotto with crispy garden sage (v)

Chocolate brownie with raspberry sorbet (v)
Warm madeleines with English strawberries & elderflower cream (v)

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES.

We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(gf) gluten free (gf*) gluten free on request (v) vegetarian (v*) vegetarian on request.

12.5% discretionary service charge will be added to bills – Thank You